

DINNERLY



Feed-A-Crowd Mild Coconut Chicken Curry:

Same Meal Price, Double the Portions!



35 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 2 carrots
- 2 zucchini
- free-range chicken tenderloins
- 300g jasmine rice
- 20g Malaysian mild curry powder
- 400ml coconut milk

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- 1 tbs soy sauce ⁶

TOOLS

- medium saucepan with lid
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 550kcal, Fat 23.2g, Carbs 72.6g, Proteins 25.4g



1. Prep ingredients

Peel the **carrots**, then halve lengthwise and thinly slice. Cut the **zucchini** into 1.5cm-thick batons. Crush or finely chop **2 garlic cloves**. Thinly slice the **chicken** and season with **salt and pepper**.



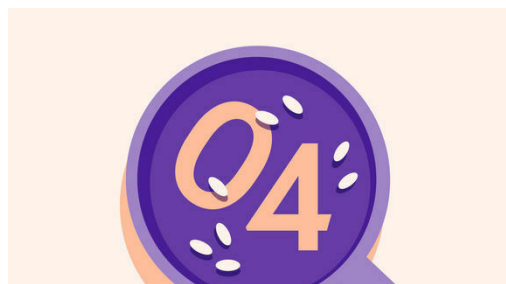
2. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



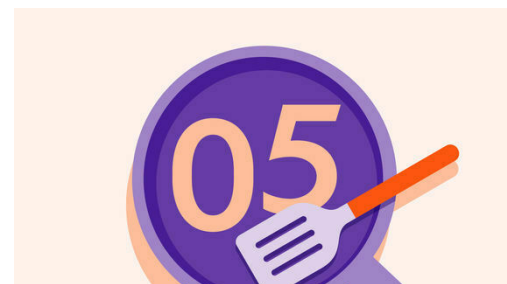
3. Brown chicken

Meanwhile, heat **2 tsp vegetable oil** in a large deep frypan (see Feed A Crowd) over high heat. Cook the **chicken**, stirring, for 2-3 mins until browned. Remove from the pan. Heat **2 tsp vegetable oil** in the pan over medium heat. Cook the **carrot**, stirring, for 5 mins or until softened. Stir in the **garlic** and **curry powder** and cook, stirring, for 30 secs or until fragrant.



4. Simmer curry

Add the **coconut milk** and **180ml (¾ cup) water** to the carrot mixture. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for 5 mins. Add the **zucchini** and cook for a further 5 mins. Add the **chicken** and **1 tbs soy sauce** and cook for 3-4 mins until the chicken is cooked through and the veggies are tender. Remove the pan from the heat.



5. Serve up

Taste the **curry**, then season with **salt and pepper**. Divide the **rice** and curry among bowls and enjoy!



6. Feed A Crowd

If your frypan isn't large enough, make the curry in two pans.